

From
PADDOCK
to **PLATE**



WHAT TEACHERS REALLY THINK OF FROM PADDOCK TO PLATE.

“From a teacher’s point of view, I think your work is wonderful. I find the content of your virtual excursions really interesting and the students are very engaged. You have gone to a lot of effort to explore the paddock to plate experience for a variety of foods and food topics with a particular focus on sustainability, which is so important in today’s world. We show the videos, do your worksheets, discuss content and adjust to suit our students and their needs. Your teacher manuals are very detailed and cover a large amount of content.” - Sue Turner, Grace Lutheran College, QLD

“You have an amazing product that not only my students are enjoying and learning from but also myself. I absolutely love your website and resources and the students are so engaged in the unit.” - Karen Petrie, Stanthorpe State High School QLD

“We have used the program for three years now and it has been very beneficial. I have integrated this topic into Design Technologies both from the production, the health and also from an Information Technology point of view. Students enjoy the opportunity to cook the different recipes as shown in the video. We also use the videos as a basis to develop inquiry questions and create documentaries based on local producers, using a similar format. We’re really enjoying the Program and have learnt a lot about what is available in Central Australia.” - Leah Carmichael, Our Lady of the Sacred Heart Catholic College, Alice Springs

“I absolutely love the resources and we have already signed up. I think they are fantastic. A sincere well done to you and the initiative you have created.” - Chris Tejcek, Geography & Marine Studies Teacher, St Columba Anglican School, Port Macquarie

“I love how I can use the subject areas as a lead-in to a focus topic. For example, we spend a lesson using the resources and watching the video on Dairy, as a perfect lead-in to a few weeks where dairy will be the key ingredient in our cooking lessons. I’ve done this with Eggs and Honey as well. It gives the students a great basis and knowledge as to where the ingredients we use comes from, which is the what the whole concept of From Paddock to Plate is about.” - Bert Veldman, John Calvin Christian College, WA

“I just used your bee movie with a junior Ag class and it was well received with lots of questions being asked. I have also had a look at the activities you have designed and they look great. Makes our job so much easier!” - Mick Melino, St John’s College NSW

“Thank you so much for creating the From Paddock to Plate Schools Program. I showed the beef episode to my students today and it has already generated great discussion.” – Amy Hart, Southern Cross Catholic College QLD

“What a great initiative the Schools Program is, to teach students of all ages where food comes from. I am really enjoying using the updated From Paddock to Plate Schools Program. The Year 7/8 students are responding well and engaging in the videos and activities that are online. The focus for the Year 7 unit for the next couple of weeks is on grains, specifically looking at how wheat advances from the paddock to our plates, so the program is a perfect fit for this unit.” - Laura Edwards, Emmaus College QLD